Vegetable Pizza with Whole Grain Crust

Total Yield: 20 servings

Portion size: 1 full sheet pan cut 4 x 5

Ingredients and Procedures:

Ingredient	Amount	Procedure
Crust:		1. Place flour, salt, sugar, and
Whole grain white flour	1# 6.4 oz	dry yeast in larger mixer bowl.
Salt	½ tsp	Mix with a dough hook for 30
Sugar	2 ¾ tsp	seconds on low speed.
Active dry yeast	1 Tbsp	
Water, warm (130°F)	1 ¾ c	2. Combine warm water and oil.
Vegetable oil	2 1/8 Tbsp	Add liquids to the dry
		ingredients. Mix on low speed
		for 6 minutes.
Cornmeal	1 oz	3. Shape dough into a ball(s), 2
		lb. 6 oz. per ball, let rest for 20
		minutes.
		4. Lightly coat 1 full-sheet pan
		with release spray. Sprinkle pan
		with cornmeal.
		5. Place ball of dough in center
		of pan and flatten by rolling or
		spreading dough to 1/8" thick to
		rim of pans. Keep edges thicker
		than center.
Topping:		6. Combine all ingredients,
Onions, chopped	6 oz	simmer for 15 minutes. Reserve
Basil, dried	1 ½ Tbsp	for later.
Oregano, dried	1 ½ Tbsp	
Marjoram, dried	1 Tbsp ¾ tsp	
Thyme, dried	¾ tsp	
Garlic, granulated	1 ¼ tsp	
Black pepper, ground	½ tsp	
Tomato paste	14 oz	
Water	3 ½ cups	
Tomatoes, fresh, diced	12 oz EP	
Green peppers, fresh, chopped	½ lb EP	7. Combine raw mixed
Broccoli, fresh, chopped	4 oz EP	vegetables and reserve for later.
Mushrooms, fresh, sliced	4.75 oz EP	
Onions, chopped	6 oz EP	
Yellow squash, fresh, sliced	10 oz EP	
Zucchini, fresh, sliced	7 oz EP	
Mozzarella cheese, light, shredded	1 lb 11 oz	8. Layer pizza as follows (full-
		sheet pan):
		1st layer-9 oz (2 ¼ c) shredded
		cheese
		2 nd layer-2 lb 12 oz (1 qt ½ c)
		tomato mixture

3 rd layer-9 oz (2 ¼ c) shredded
cheese
4 th layer-1 lb 15.75 oz (3 ½ c)
vegetables
5 th layer-9 oz (2 ¼ c) shredded
cheese
9. Bake until crust is lightly
browned:
Conventional oven: 475°F for
15-18 min
Convection oven: 450°F for 15
min
10. Cut pan 4 x 5.